

ST PATRICK'S DAY FAVORITES – CABBAGE & CORN BEEF WRAPS

By Kimberli Washington, Public Information Office



Ingredients:

- 6 Savoy cabbage leaves
- ¼ cup mayonnaise
- ¼ cup chopped parsley
- Tablespoon mustard
- 2 slices rye bread, cut into strips
- ½ pound cooked corn beef, cut into strips

Directions:

- Boil cabbage leaves for about 2 minutes. Rinse under cold water, pat dry and slice in half.
- Mix mayonnaise, chopped parsley and mustard. Spread a thin layer on the inside of the cabbage leaves.
- Top with corn beef and rye bread slices. Roll wraps and serve.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.